

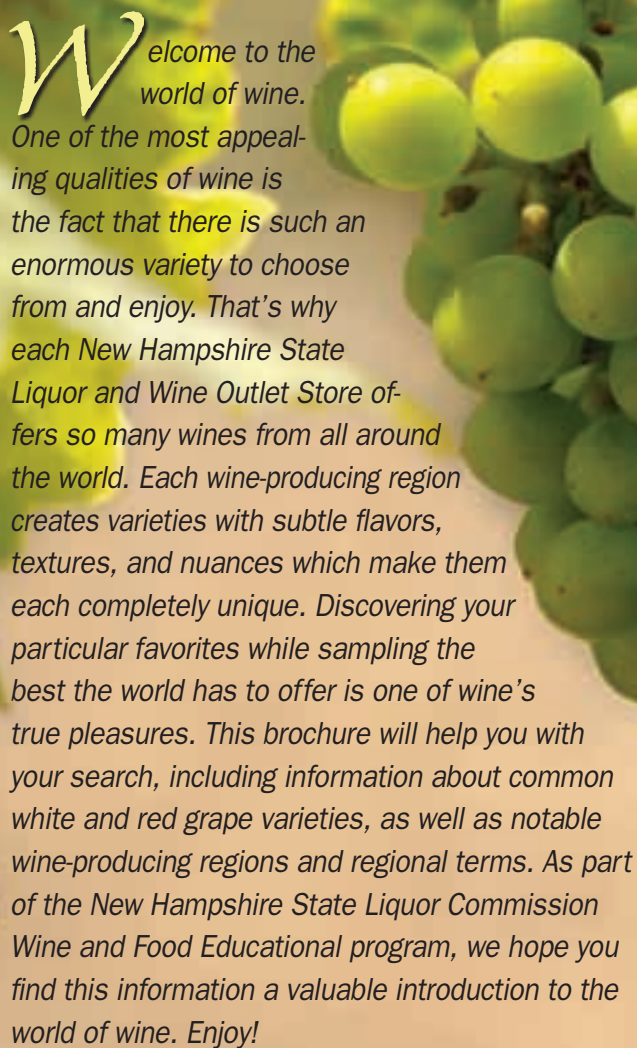
NH LIQUOR COMMISSION WINE EDUCATION SERIES

WINE

# *Varieties* & REGIONS OF THE WORLD



*Explore. Discover. Enjoy.*



**W**elcome to the world of wine. One of the most appealing qualities of wine is the fact that there is such an enormous variety to choose from and enjoy. That's why each New Hampshire State Liquor and Wine Outlet Store offers so many wines from all around the world. Each wine-producing region creates varieties with subtle flavors, textures, and nuances which make them each completely unique. Discovering your particular favorites while sampling the best the world has to offer is one of wine's true pleasures. This brochure will help you with your search, including information about common white and red grape varieties, as well as notable wine-producing regions and regional terms. As part of the New Hampshire State Liquor Commission Wine and Food Educational program, we hope you find this information a valuable introduction to the world of wine. Enjoy!

## COMMON GRAPE VARIETIES

### white

#### **Chardonnay** (*shar-doe-nay*)

Famous Burgundy grape; produces medium to full bodied, dry, complex wines with aromas and tastes of lemon, apple, pear, or tropical fruit. Wood aging adds a buttery component.

#### **Sauvignon Blanc** (*so-vin-yawn 'blawn*)

Very dry, crisp, light-to-medium-bodied bright tasting wine with flavors of gooseberry, citrus and herbs.

#### **Riesling** (*reese 'ling*)

This native German grape produces light to medium-bodied, floral wines with intense flavors of apples, peaches and other stone fruits. It can range from dry to very sweet when made into a dessert style.

#### **Gewürztraminer** (*ge-vurtz 'tram-mih 'nur*)

Spicy, medium-bodied, fresh, off-dry grape; native to the Alsace Region of France; also grown in California. Goes well with Asian foods.

#### **Pinot Gris** (*pee 'no-gree*)

Medium to full bodied depending on the region, produces notes of pear and tropical fruit, and has a full finish.

#### **Pinot Blanc** (*pee 'no-blawn*)

Medium-bodied, honey tones, and a vanilla finish.

#### **Chenin Blanc** (*shay 'nan-blawn*)

Off-dry, fruity, light-bodied grape with a taste of melon and honey; grown in California and the Loire Valley. It is the grape variety of Vouvray, among other Loire appellations.

#### **Muscat** (*muss 'caht*)

A grape that is produced worldwide for rich, sweet, floral dessert wines. It is also used in Asti Spumante (a sweet sparkling wine from Italy).

#### **Semillon** (*say 'mee-yawn*)

A full-bodied white grape found in the Graves and Sauternes regions of Bordeaux, France and now also frequently used in California and Australia.



# Blush

## **White Zinfandel** (*zin'-fan-del*)

Made from Red Zinfandel grapes in a white wine method to extract less color and lighter, somewhat sweeter fruit with flavors of berries and melons.

## **White Grenache** (*gren-ahsh*')

Made in the same manner as White Zinfandel but it is typically drier and spicier.

# Red

## **Cabernet Sauvignon** (*cab-air-nay'-so-vin-yawn*')

Full-bodied, dry red wine with black currant (cassis) and berry flavors and a component of cedar in the finish. This is the most important grape in the Haut-Medoc in which some of the most famous Bordeaux wines are made.

## **Merlot** (*mare-low*')

Medium to full bodied, dry red which is softer, and less tannic than Cabernet Sauvignon, with the aroma and taste of plums, cherries and black currants.

## **Pinot Noir** (*pee'-no-nwahr*)

Native to the Burgundy Region of France, this grape produces medium-to-full bodied, dry, rich, complex wines with the aroma of black cherries.

## **Zinfandel** (*zin'-fan-dell*)

Medium-to-full bodied wine with a dry, cherry and raspberry aroma with a spicy finish. The higher the alcohol, the more full-bodied it will be.

## **Sangiovese** (*san-gee-o-vase'-ay*)

The red grape of Tuscany, used in Chianti. It is known as Brunello in the town of Montalcino which makes its expensive and famous, long-lived, unctuous wines. The grape in general produces a medium-to-full bodied wine with cherry, berry flavors and a hint of vanilla and slightly herbal taste.

## **Syrah/Shiraz** (*sir-rah*/'*shir-ahz*')

Heavy-bodied with a deep color, this grape produces wine with a spicy-cherry, dry, peppery finish. Known as Syrah in most of the rest of the world.

## **Petite Syrah** (*pe-teet*/'*sir-rah*')

A grape grown primarily in California. Similar to Syrah, inky

black in color with medium to full density on the palate.

## **Gamay** (*gam-may*')

This is the grape in all quality levels of Beaujolais in France. Very fruity, medium-bodied wine with a fresh aroma of raspberries or strawberries; also known as Gamay Beaujolais in California.

## **Grenache** (*gren-ahsh*')

Medium-to full-bodied wines with aromas of black cherry and usually has a peppery, spicy finish. The main grape of Chateauf-neuf-du-Pape.

## WINE PRODUCING REGIONS AND REGIONAL TERMS

# France

## **Bordeaux** (*boar-doe*')

Very important region in southwestern France where Cabernet Sauvignon, Merlot, Cabernet Franc, Petite Verdot and Malbec grapes are blended to create full bodied red wines of high distinction which are both collectable and age worthy. White wines are blended mostly from Sauvignon Blanc and Semillon grapes.

## **Haut-Medoc** (*oh-may'-dawck*)

The highest-rated area of the Medoc red wine district of Bordeaux (left bank) containing the six communes of St. Estephe, St. Julien, Pauillac, Margaux, Moulis, and Listrac.

## **Pomerol** (*pawm'-uh-roll*)

This Bordeaux district produces supple, velvety wines using a high percentage of Merlot, which prospers in the dense red clay soils of the region.

## **St. Emilion** (*Sahnt-Eh-mee'-lee-yawn*)

Merlot usually represents at least 50% of the final blend of this Bordeaux district (Right Bank) which also uses some Cabernet and Cabernet Franc. Produces soft, less tannic, well-balanced wines than that of the Medoc.

## **Graves** (*grahv*)

This district of Bordeaux produces dry, full-bodied garnet wines from Cabernet and Merlot as well as very dry, complex white wines from the Sauvignon Blanc and Semillon grapes. Both red and white wines take on a mineral flavor from the gravelly soil.



**Sauternes** (*saw-turn*')

This white wine district of Bordeaux produces the famous sweet wines of the same name made from Sauvignon Blanc and Semillon grapes.

**Appellation D'origine Controlee** (*ap-pell-laish'-own-dor'-rizh-een-con-tro-lay*') Guaranteed place of origin and high-quality standards.

**"Mis en Bouteilles Au Chateau"** (*meece un boot-yay' oh shat-toe*') The wine is bottled at the chateau where the grapes were grown.

**Cru Classe** (*crew-class-say*')

Classification given to vineyards of high quality.

**Burgundy** (*burr'-gun-dee*)

Region where highly acclaimed Pinot Noir (for red) and Chardonnay (for white) grapes are grown.

**Beaujolais** (*bo'-zha-lay*)

The Gamay grape is used in this district of southern Burgundy to produce light, fruity wines with fresh berry tastes.

**Moulin-A-Vent** (*moo-lan' ah vahn*)

One of the 11 cru (or village) wines in the Beaujolais district of Burgundy. Gamay grapes are used to produce full-bodied, fruity-flavored wine.

**Nouveau** (*new-vo*')

French for new. The first Beaujolais wine released from each harvest as a forecast for the vintage. The third Thursday in November is always the official release date.

**Chablis** (*shab-lee*')

This white wine district of northern Burgundy is characterized by its chalk soil which produces styles from full-bodied and complex to light, dry, flinty-tasting wines. Made from 100% Chardonnay.

**Cote D'or** (*coat-dor*)

This thirty-mile stretch in the heart of Burgundy is home to arguably the world's finest Pinot Noir and Chardonnay. The eight villages of the northern Cote d'Or centered around Nuits St. George are called the Cote de Nuits. They primarily produce red wine from the Pinot Noir grapes. The twenty villages south from Aloxe-Corton, centered around Beaune, are called the Cote de Beaune and produce both red wine from Pinot Noir and white wine from Chardonnay.

**Pommard** (*poh-mar*')

Well-known commune of the Cote de Beaune, which produces appealing, dry, full-bodied red wine.

**Pouilly Fuisse** (*poo'-yee-fwee-say*')

This appellation -one of the leading villages of Macon in southern Burgundy - uses the Chardonnay grape for wines with golden color, fancy bouquet, and a dry, fresh finish.

**Macon Villages** (*mah-cawn'-vee-lahzh*')

Major commune of the Maconnais district, which uses the Chardonnay grape to produce fruity, dry white wine.

**Loire Valley** (*lwahr*)

This large wine-producing region grows Chenin Blanc, Sauvignon Blanc and Muscadet. A small amount of red wines are also produced from Cabernet Franc.

**Muscadet** (*muss-cah-day*')

This seaside appellation of the Loire Valley makes wines that are light and dry with soft, fruity, and spicy notes.

**Pouilly Fume** (*poo'-yee-foo-may*')

A fine white wine made of the Sauvignon Blanc grape from the upper Loire Valley. These wines have a smoke-like fragrance with a fruity taste.

**Vouvray** (*voov-vray*')

This famous appellation of the Loire Valley produces distinctly fruity, off-dry, medium-bodied white wines from the Chenin Blanc grape which can be quite age worthy in good vintages.

**Rose D'Anjou** (*ro-zay' dahn'-zhoo*)

This slightly sweet, light pink wine of the Loire Valley has a red fruit flavor produced from the Cabernet Franc grape.

**Rhone Valley** (*roan*)

Made in the northern part of the valley, its reds are composed of almost all Syrah and made into ultra full-bodied, highly collectable and age-worthy wines.

**Chateauneuf-Du-Pape** (*shot-toe-nuff' duh-pahp*)

World-renowned area of the Rhone Valley, both its red and whites are usually full bodied and slow to mature with spicy and complex flavors. The reds, which are most common, are made from a blend of as many as 13 different grapes, some of which are actually white.

**Côtes-du-Rhône** (*coat-dew-roan*')

Southern appellation of the Rhone Valley where the wine is light, dry, peppery, and slightly fruity; made predominantly from the Grenache grape.

**Methode Champenoise** (*may-toad'-sham-pen-wahzh*')

Traditional French process of making sparkling wine by inducing a second fermentation within the bottle.



## **Champagne** (*sham-pain'*)

Famous wine producing district known for its sparkling wine made from Chardonnay, Pinot Noir and/or Pinot Meunier. Within the European Union, only sparkling wines within the region of Champagne that are made in the methode champenoise process can be called Champagne.

## **Cremant** (*cray-mawn'*)

French term for lightly sparkling wine produced using the methode champenoise, which is characterized by less bottle pressure and a softer wine with significantly less effervescence.

## **Dosage** (*doe-sahj'*)

The final addition of sugar in the Champagne process that determines the sweetness level of the wine.

## **Cuvee** (*kew-vay'*)

A blend of wines to create Champagne or a special lot of wine.

## **Brut** (*brewt*)

French term for "natural" or "unrefined." The dosage contains minimal sugar, which produces dry sparkling wines.

## **Blanc De Blanc** (*blawn-duh-blawn*)

Sparkling wine from a blend of Chardonnay. Very dry, rich taste.

## **Blanc De Noirs** (*blawn-duh-nwar*)

A cuvee' blending wines made from red grapes to produce some very lightly colored, fruity sparkling wines.

## **Extry Dry**

The dosage contains a small amount of sugar; slightly sweeter than brut wines.

# Germany

## **Rhine** (*rine*)

Wines from this river valley are full-flavored, and may age well. They are traditionally bottled in brown glass.

## **Mosel-Saar-Ruwer** (*moe-zell'-sar-roo'-zur*)

A river valley with slate soil producing light delicate, fresh wine with a floral aroma, from the Riesling grape or Müller-Thurgau, and Sylvaner grapes. Traditionally bottled in green glass and can also age well.

## **Liebfraumilch** (*leeb'-frow-milsh*)

Simple, light, sweet wine produced in the Rhine Valley

regions of Rheinhessen, Rheinpfalz, Rheingau, or Nahe, from a blend of Riesling, Müller-Thurgau, and Sylvaner grapes.

## **Tafelwein** (*taff'-ell-vine*)

German for "table wine." Generally light and inexpensive. Sugar is added to bring the alcohol level to required limits.

## **Q.B.A.**

Good-quality wine from a designated area with some added sugar.

## **Q.M.P.**

Higher-grade wine categorized by the grapes' own ripeness and sugar content.

## **Kabinett** (*kab'-ee-net*)

German for "cabinet." Still some sweetness but refined, refreshing and age-worthy wines.

## **Spätlese** (*shpate'-lay-zeh*)

German for late harvest. These grapes develop more sugar to produce wines with a medium-sweet, well balanced, floral aroma and taste.

## **Auslese** (*ouse'-lay-zeh*)

Selected bunches of late-harvested grapes with a high sugar content produces these elegant wines which in a range, can be quite sweet to dessert quality.

# Italy

## **Asti Spumante** (*as'-tee-spool-mahn'-tee*)

The "Champagne" of Italy. Asti is a town in Piedmont, Italy, while Spumante means sparkling wine. The Muscat grape is used to produce this popular, sweet, sparkling wine. Today, they are labeled as just "Asti."

## **Barolo** (*bah-rolle'-oh*)

Outstanding red wine from the district of Piedmont. The Nebbiolo grape is used to produce this wine, with its big, heavy, dry, deep flavor. Slow to develop, generally need 7-10 years to mature. Can last for decades from good vintages and producers.

## **Chianti** (*key-ahn'-tee*)

Produced in the district of Tuscany from primarily Sangiovese with bright, ruby red color and full-flavor.

## **Brunello di Montalcino** (*brew-nell'-oh dee-mawn-tall-chee'-no*)

Rare and expensive red wine from the Sangiovese grape of Tuscany. This wine may not be sold until it is at least four years old.



### **Soave** (*swah'-vay*)

White wine of the Trebbiano and Garganega grapes. Produced in the region of Veneto, it is fresh, smooth, and dry.

### **Valpolicella** (*val-po-lee-chell'-la*)

A blend of Corvina, Molinara, and Rondinella grapes, which produces a light-bodied, attractive red wine with an aroma and taste of cherries and a finish of almond.

### **Bardolino** (*bar-doe-lee'-no*)

Light-bodied, dry red wine made near Verona from the same blend of grapes as Valpolicella.

### **Pinot Grigio** (*pee'-no-gree'-zhee-oh*)

Produced in many areas but excel in the northern part of Italy with a style of light acidity; med -dry and fruity wines with green apple or pear flavors and an almond finish.

### **D.O.C.** (*Denominazione-di-Origine-Controllata*)

The Italian law, which specifies approved areas of production for Italian wines. Regulated area where grapes are grown to meet certain standards of quality. On a wine label, this denotes wine of superior quality.

### **Classico** (*clas'-si-co*)

Higher-quality wines from a central area of the D.O.C.

### **Marsala** (*mar-sal'-uh*)

This D.O.C. wine is produced on the island of Sicily. Neutral brandy is added to bring it to its desired alcohol level. Smooth, rich, and amber-colored, this caramel-tasting wine may be naturally dry or sweetened.

## Spain

### **Rioja** (*ree-oh'-ha*)

This quality wine-producing area of Northern Spain, near the French border, produces styles of wine from the light and fruity to the heavy, complex, and dry. A blend of grape types featuring Tempranillo and Garnacha (Grenache) is used in the production of the red and rose wines, and white Rioja is made from the Viura grape.

### **Sangria** (*san-gree'-ah*)

A mixture of wine, sugar, citrus-based fruit/berry and carbonated soda are mixed to create this punch-like product. Commercial brands will leave out the soda.

### **Sherry**

Fortified wine of the city of Jerez de la Frontera; made from Palomino grapes. The four types of sherry are Fino – pale color, very dry, almond taste

### **Amontillado** (*ah-moon-tee-yahd'-oh*)

Medium-to-full-bodied with a nutty aroma and clean finish.

### **Oloroso** (*oh-lor-oh'-so*)

Dry, rich, with a strong, nutty bouquet Cream– very sweet, developed by the British, it is sweetened by the addition of wines made from the Pedro Ximenez grape.

### **Cava** (*kah'-vah*)

Spanish name for sparkling wine made in the Champagne method.

### **Seco** (*say'-ko*)

Spanish term for dry wine.

## Portugal

### **Port**

Fortified wine of Oporto Portugal. Neutral brandy is used to fortify (or raise) the alcohol content. The four types of ports are:

**Vintage** – exceptional years of Port. Reach their maturity in 20 years but can last for decades beyond that. Dense, dark and muscular with flavors of prunes and raisins.

**Tawny** – wood-aged and dark amber in color. More feminine taste compared to vintage port. Nutty, caramel-like aromas and flavors.

**Ruby** – blend of young, fruity, wood-aged, sweet Port wine.

Late Bottled Vintage Port bottled after five years of aging in wood.

### **Madeira** (*mah-deer'-uh*)

Dry aperitif wine and sweet dessert wine from Sercial, Bual, and Malvasia grapes.

## Information

Our website is a convenient resource for helpful information about our products and store locations. Visit [www.nh.gov/liquor](http://www.nh.gov/liquor) or call 1-800-345-6452.

## SPECIALTY WINES AVAILABLE AT THESE LOCATIONS

### BEDFORD (55)

**Colby Court Plaza**  
603-627-5878

### BROOKLINE (22)

**44A Route 13**  
603-672-8426

### CENTER HARBOR (12)

**Route 25B**  
603-253-3169

### CLAREMONT (8)

**Claremont Mall**  
345 Washington Street  
603-543-0200

### CONCORD

**Storrs Street (1)**  
603-271-1700

**100 Fort Eddy Road (72)**  
603-271-1725

### CONWAY (23)

**Route 16**  
234 White  
Mountain Highway  
603-447-2782

### GILFORD (56)

**Airport Plaza,**  
9 Lake Shore Drive  
603-524-6083

### GLEN (54)

**Route 302**  
603-383-9000

### HAMPTON

**Interstate 95 (73)**  
(South Bound)  
603-926-3272

**Interstate 95 (76)**  
(North Bound)  
603-926-3374

### HOOKSETT

**Hooksett Rest Area (66)**  
I- 93 (North Bound)  
603-485-5663

**Hooksett Rest Area (67)**  
I- 93 (So. Bound)  
603-485-5816

### K-Mart

**Shopping Plaza (4)**  
1271 Hooksett Road  
603-641-5145

### KEENE (15)

**6 Ashbrook Court**  
Monadnock Plaza  
603-352-1568

### LITTLETON (7)

**568 Meadow Street**  
Globe Shopping Center  
603-444-5726

### MANCHESTER (33)

**North Side Plaza**  
31 Hamel Drive  
603-622-5044

### MEREDITH (42)

**Olde Province Common**  
Route 104  
603-279-7018

### NASHUA

**27 Coliseum Ave. (69)**  
603-882-4670

### Southgate

**Shopping Mall (50)**  
269 DW Highway  
603-888-0271

### NEW LONDON (64)

**New London  
Shopping Ctr.**  
Route 11  
603-526-6868

### NO. HAMPTON (68)

**Village Shopping Ctr.**  
Lafayette Road  
603-964-6991

### NO. WOODSTOCK (47)

**North Woodstock Plaza**  
Main Street  
603-745-8922

### PETERBOROUGH (21)

**One Jaffrey Road**  
603-924-6671

### PLAISTOW (49)

**Shaw's Plaza**  
Route No. 125  
603-382-8511

### PORTSMOUTH

**Portsmouth Plaza (6)**  
800 Islington Street  
603-436-3382

**Portsmouth Traffic  
Circle (38)**

603-436-4806

### SALEM (34)

**417 South Broadway**  
603-898-5243

### W. LEBANON (60)

**Powerhouse Plaza**  
10 Benning Dr.  
Route 12-A  
603-298-8629

### WOLFEBORO (39)

**35 Center Street**  
603-569-3567

**For what's on sale and product information,  
visit our web site at [www.nh.gov/liquor](http://www.nh.gov/liquor)**



*Explore. Discover. Enjoy.*

Please drink responsibly.

You must be 21 years of age or older to purchase or consume alcoholic beverages.